MICHIGAN FARMER.

Devoted to Agriculture, Horticulture, and Domestic and Rural Affairs.

NEW Perfect Agriculture is the foundation of all Trade and Industry.—Liebig. SERIES.

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Select Varieties of Strawberries.

BY WM. R. PRINCE, FLUSHING N. Y.

Preliminary to a full exposition of the relative merits of the different varieties of the strawberry, I will now, as some guidance to those who are desirous of forming plantations, name such varieties as the full experience of years has proved should be *summarily rejected*, and also some that may be pre-eminently adapted for their *certainty of crops*. The great improvements made in the character of this fruit, have now rendered it necessary that many of the older varieties, which have been hitherto held in esteem for want of better, and which, although in most cases possessing good flavor, are miserably unproductive, should give place to those which produce abundant crops, and possess other estimable properties.

As a general rule, the English varieties, which have been from time to time so much vaunted, are not at all comparable to the new American varieties, or even to those found in a natural state in our woods and prairies; and with but few exceptions they are destined to be banished from our gardens; and will, no doubt, be displaced, even in England, by the superior varieties which will be sent from America. I have affixed an S. to the staminate, and P. to the pistillate varieties.

WM. R. PRINCE.

Soil.—The soil should be stiff and not sandy, and should be dug and pulverized to the depth of 18 inches; it cannot be made too rich, and old rotten manure should be plentifully intermixed throughout the whole depth.

REJECTED VARIETIES,

All of which are staminate, with more or less fertile pistils.

British Queen, worthless for barrenness.
Black Musk Hautbois, do.
New Black Musk, do.
Corse's Seedling, do.
Downton, do.
Elton, do.
Common English Hautbois, do.
Faulkner's Scarlet Pine, do.
Naird's Scarlet, do.

Swainstone Seedling, worthless for barrenness, and foliage burns up in summer.

Myatt's Eliza, worthless for barrenness.
——— Pine, do.
Old Pine, do.
Royal Scarlet, do.
Southborough, do.
Deptford Pine, foliage burns up in summer.
Roseberry or Aberdeen, small, poor crop.
Keene's Seedling, Ross' Phœnix, } medium size, & half crop.
Garnestone Scarlet, fine flavor, poor crop.

Duke of Kent's Scarlet, prolific, insignificant, useless.

Bishop's Orange, the dark red variety so called is erroneous. The true is productive and valuable.

The following are merely synonymes of well known kinds:

Bayne's Extra Early, Victoria, Belle d'Orleans, Warren's Seedling, Dundee, Lafayette, La Grange, Pine Apple, and Stoddard's Washington are synonymes of others enumerated.

TWENTY ESTIMABLE VARIETIES.

Large Early Scarlet, S., prolific.

Alice Maude, S., very large, fair crop, early.

Primordian, P., amazingly productive, large, beautiful bright scarlet, the most valuable early variety.

Abysinian Prince, P., large, very dark, productive.

Black Prince, P., " " "

Bishop's Seedling, P., medium, orange scarlet, very productive.

Boston Pine, S., large, fair crop in rich soils.

Buist's Prize, S., very large, showy, fair crop.

Crimson Cone, P., exceedingly productive, large, beautiful color.

Crimson Pine, S. and P., large, fine flavor, very productive.

Eberlin, P., large, productive.

Hovey's Seedling, P., very large, very productive.

Hudson, S. and P., large, very productive.

Iowa, S., orange scarlet, large, productive.

Lizzie Randolph, P., same size, and more productive than Hovey's Seedling.

Necked Pine, P., scarlet, large, remarkably productive, peculiar form.

Primate, S., very large, deep scarlet, splendid very productive.

Prince Albert, S., very large, beautiful, fair crop, requires rich soil.

Taylor's Seedling, P., long oval, scarlet, very productive.

Unique, S., large, very oblong, light scarlet, excellent, prductive.

Five of Mr. Burr's Ohio varieties, have fruited with me; three of them are pistillate varieties. They promise well as to size, but are of the Methven class, which is of large size, but deficient in flavor.

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† For the remainder, see Silliman's Journal of Science, July 1847.

† Liebig divides food into two kinds. One serves in the formation of tissues; the other goes to sustain animal heat—as sugar and fat. The latter supports respiration.

For the Michigan Farmer.

New Peaches.

I have just received from J. Dougall Esq. a basket containing three varieties of his Seedling Freestone Peaches. One of them, which I shall take the liberty of naming, Rosebank, after the name of Mr. Dougall's seat near Amherstburgh, C. W.—is a very large globular peach, with a shallow, but distinct suture all round, rather deeper at the top than at the sides. The fruit enlarged upon one of its sides—skin of a dull yellowish white, richly marbled with bright red and deepening upon the sunny side into a dark red. Flesh yellowish white, but red at the stone, stone quite rough, and the flesh adhering somewhat to it. Very juicy, melting and of the highest flavor. We have specimens of many of the most approved varieties before us, but the flavor of this surpasses them all. The stem of the Rosebank, being very short and the fruit large, every specimen was deeply marked by the branch to which it was attached.

Another variety, which from its color, I shall name, Dougall's Maroon, is a smaller peach than the Rosebank. Fruit round and flat. Suture at the top only, and very slight. Fruit enlarged upon one of its sides. Skin of a yellowish white, the largest side beautifully marbled with bright red and maroon, deepening on the smaller side into a very rich, deep maroon. Flesh yellowish white, slightly red at the stone. Stone very small. Very juicy, melting, and will compare well in flavor with most of the older named varieties.

Mr. Dougall says, its tenacity of hanging on the branch when ripe, is very great, and there is no such thing as its being blown off by the wind.

The third variety is a medium sized oval Peach, flattened at the base, a slight suture and slightly pointed at the top, fruit enlarged upon one side, skin nearly white, with a pale red cheek Flesh white, but bright red at the stone, and separating freely from it. Very juicy, sweet and rich flavor. All of them, we consieer well worthy of extensive cultivation.

J. C. H.

Detroit, Sept. 8, 1847.

Okra, and the Science of Soups.

There are two vegetables which we have borrowed from the West Indies and the Tropics, that are really great acquisitions to the domestic economy of all classes. We mean the *Tomato* and the *Okra.*

The Tomato, which, fifteen years ago, was chiefly cultivated in the gardens of the curious, and was scarcely considered edible to a northern palate, has now become the tenant of every garden, and is used in some form, either raw, cooked, or preserved, in salads, sauces, and stews, or even dried like figs by almost every man, woman and child in the community. It is, indeed, one of the most valuable and wholesome of vegetables, and the appetite for it which now universally prevails, is but another proof of how much stronger are acquired tastes than natural ones, since we think it may be safely said that the first morsel of Tomato is not relished by one person in a hundred.

The Okra is another vegetable which, though it has now been cultivated and highly prized in all our more Southern cities for years, and is appreciated as it deserves by those who have made its acquaintance at the north, is still far from being a well known or common vegetable in northern gardens.

It is a West India plant, and is familiarly known there and in New Orleans, as *Gumbo.*—It is the *Hibiscus esculentus* of botanists, and belongs to the same family as the Mallow, Althea, etc., a group of plants remarkable for its absence of all deleterious properties, and indeed for its wholesome mucilaginous qualities.

The culture of the Gumbo is perfectly simple and easy in all parts of the Union where Indian Corn and Lima Beans flourish. About the middle of May, a piece of warm and rich soil should be prepared, and the seeds sowed in drills two to three feet apart. They may be sowed four or five inches apart in the drills, and finally thinned out to single plants at double that distance. In good soils, the plants will grow from three to five feet high, and produce flowers and pods from midsummer till frost. The flowers are not much unlike those of the African Hibiscus, but they are twice as large, and the whole plant is prettier than many of the novelties allowed a place in the flower garden. The esculent part is the pod, used when about from two to three inches long. Its most popular use in the West Indies and at the South, is as an ingredient in soups, to which it not only gives nice consistency and agreeable flavor, but renders it more wholesome and digestible.

When used in soups, the pod is cut into bits about a quarter of an inch long, and a handful of these is sufficient for soup for a dozen persons. The pods when tender, of the size just mentioned, are also stewed and served up with butter, and if preferred a little nutmeg, which is a very agreeable dish.

The Okra or Gumbo is considered an excellent addition to almost any kind of meat soups, but there are some soups especially dignified as *Gumbo Soups* at the south, both from their admitted excellence, and their containing a liberal supply of the Okra. From among them, we have selected the following—a favorite New Orleans *potage*—the recipe of which, *apropos* of Okra—we present to our readers as producing one of the most capital soups in the world:

Gumbo Soup.—Take a fowl of good size, cut it up, season it with salt and pepper, and dredge it with flour. Take the soup kettle, and put in it a table spoonful of butter, one of lard, and one

of onions chopped fine. Next fry the fowl till well browned, and add four quarts of boiling water.* The pot should now, being well covered, be allowed to simmer for a couple of hours.—Then put in twenty or thirty oysters, a handful of chopped okra or gumbo, and a very little thyme, and let it simmer for a half hour longer. Just before serving it up, add about half a table spoonful of feelee powder.† This soup is usually eaten with the addition of a little cayenne pepper, and is delicious.

To those of our readers who may be inclined to marvel at our attention to soups, we must beg to bring forward as our illustrious prototypes, Gen. Scott, M. Soyer, and Baron Liebig.

Gen. Scott has shown to the country, that with enemies both in the front and rear, there is yet time for a man of genius to take—hastily to be sure—his plate of soup. M. Soyer, the artist of the Reform Club House, went out to Ireland, and established his claim to the gratitude of philanthropic posterity by his model soup-kitchen, by which thousands of starving sons of Erin are supplied with nourishing food at an incredibly small expense. And finally, Baron Liebig, the world-renowned chemist, has just written a letter to Mr. Everett, in which he unfolds the whole *philosophy of soup-making*, and indeed of cooking meats generally. As there is generally sound practical "information for the million" in his remarks, as well as some chemical novelty, we shall venture to extract a large portion of his letter for the benefit of our readers.‡

"If you leach finely chopped meat with cold water, you procure a red fluid, and a white residue. The latter is the actual muscular fibre, and the solution contains, besides the above named bodies, a considerable quantity of albumen, that may be separated as coagulum by heating the fluid to boiling.

"I have found that the residue (the muscular fibre) either of itself, or boiled with water, is tasteless, and that the water in which the fibre has been boiled derives no taste. The fibre, by boiling, becomes hard and altogether unpalatable.

"All the ingredients having odor and taste, may of course be abstracted with cold water. They are contained in the flesh-fluid of slaughtered animals.

"You will not wonder, my most respectable sir, if I now turn to receipts for the kitchen.

"It follows from the above, that one can make for himself the best and strongest broth *(Fleischbruhe, Bouillon de viande,)* if, e. g. a pound of finely chopped (minced) beef with a pound (pint) of *cold* water be carefully mixed, and then slowly heated to boiling, and the fluid separated from the solid parts by pressing through clean cloth. This broth, with the usual condiments (boiled onions, vegetables, salt, etc.) added, will furnish a dish beyond the criticism of the most fastidious gourmand.

"Longer boiling will not necessarily make the extract stronger. If the broth be slowly evaporated over a water bath, it will become brown, and assume a fine taste like boiled meat. If evaporated (by exceeding gentle heat) to dryness, it yields a brown mass, of which upon a journey, for example, half an ounce would convert a pint of water into the strongest broth. By boiling a piece of meat in the water, a separation of the solution from the insoluble ingredients takes place. The soluble ingredients go into the extract—the broth—the soup. Among these, besides those bodies mentioned above, are the alkaline phosphates. The thoroughly boiled meat contains no alkaline phosphates.

"Now as these latter salts are necessary for the formation of blood, it is clear that the *fully boiled** meat, by the loss of them, loses its capacity to become either blood, or through blood to become flesh; *it loses its nutriment when eaten without the juices—the extract.*

"In this extract the materials for the formation of albumen and fibrin are both wanting. *Alone*, also, it is not nourishing. The method of roasting is obviously the best to make flesh the most nutritious. But as the extract—the broth—contains *all the ingredients of the acid gastric juice*, it may, perhaps, be the best agent to aid the process of digestion in cases of dyspepsia.

"Finally, I have found that the brine which forms in the salting of meat, contains all the ingredients of the flesh-fluid. The composition of salted meat is essentially different from that of fresh meat,—inasmuch as phosphoric acid, lactic acid, and the salts of these acids—together with creatine and creatinine are abstracted by being packed down in salt. The salted meat becomes partly reduced, by this process, to a mere supporter of respiration.† This may be a source of scrofula, where by eating salt meat, the replacement of the wasted organism is but imperfectly effected—where it loses its constitution without regaining it from the food.

"The temperature in the interior of a piece of meat to be boiled or roasted, rarely exceeds 212 deg. Fahrenheit. The meat is done and palatable when it has been exposed to a temperature of 144 deg. F., but it is in this condition red, like blood. The blood-red places—the undone portions—were subjected at the highest to a temperature of only 140 deg. F. At 158 deg. to 162 deg. F. all these places disappear. At 212 deg. F. the fibre breaks up, and becomes harder. The crusty property of the meat in chewing, de-

* We give the receipt as it is used, but think it better if *cold* water were added.

† *Feelee powder* is made of the leaves of sassafras, dried in the shade, then pulverised very finely. It gives an exquisite flavor to this soup.

‡ For the remainder, see Silliman's Journal of Science, July 1847.

* By this term, it is intend d to convey the idea of boiled till no further change occurs, or nothing is extracted.

† Liebig divides food into two kinds. One serves in the formation of tissues; the other goes to sustain animal heat—as sugar and fat. The latter supports respiration.

pends upon the quantity of albumen, which in a coagulated condition, permeates the fibre. The flesh of old animals is deficient in albumen.

"If a piece of meat be put in cold water, and this is heated to boiling, and boiled till it is done, it will become harder, and have less taste, than if the same piece had been thrown into water already boiling. In the first case, the matters grateful to the smell and taste, go into the extract —the soup; in the second, the albumen of the meat coagulates from the surface inward, and envelops the interior with a layer which is impermeable to water. In the latter case the soup will be indifferent, but the meat delicious."

The pith of the foregoing "facts in physiological chemistry," for the domestic economist, we take to be concisely as follows:

1. Soup should always be made by putting the meat in cold water, and *simmering*, not boiling it.

2. Meat thoroughly boiled in this way, itself loses all, or nearly all, its nutritious qualities, which pass into the soup or extract. But eaten along with the soup, both are rendered more nourishing.

3. Soup, *properly made* in this way, assists the digestive organs.

4. *Roasting* is, of all modes of cooking meat, that which presents it in the most nutritious form.

5. Boiled meat is far the most nutritious and palatable, when it is cooked by putting it into *boiling* water.

6. Too great use of salted meat has a tendency to waste and impair the bodily frame.

If M. Soyer were to travel through the United States, he would tell our country hotel keepers, that to make good soup, they must use cold water —simmer, and not boil—and always make it a day before it is wanted, so that all fatty excess can be taken off after it is cooled. This gives the pure, clear, nourishing broths of the French kitchen, instead of the washy mixtures often seen under the name of soups.

To come back to the Okra, we may observe in conclusion, that it is easily preserved for use during the whole year, by cutting the pods into narrow rings or sections, and drying them. At the south, they are seen hanging on strings at the doors of the cottages, much in the same way that dried apples are in many parts of New-England.—*Horticulturist.*

Poisonous Properties of Brine.—It is a fact worthy of notice that the brine in which pork or bacon has been pickled, is poisonous to pigs.—Several cases are on record in which these animals have died in consequence of a small quantity of brine having been mingled with the wash, under the mistaken impression that it would answer the same purpose and be equally as beneficial as in the admixture of a small quantity of salt.—*The Pig, by Youatt.*

From the Ohio Cultivator.

Facts in Wheat Culture.

Mr. Bateham:—I am not in the habit of writing for your periodical, but having a wet day on hand, and believing that I can communicate a few *facts*, such as you desire, in regard to wheat, chess, winter killing, &c., I will trouble you with some observations on these subjects. I have paid some little attention to the growing of wheat, and, being anxious to do things as well as my neighbors, I have generally been very careful in the preparation of my land, and the selection of good varieties for seed: thinking it labor and money well bestowed, if by deep plowing and the extensive use of lime, leached ashes, and such stable manure as I can make, I can increase the product of an acre from ten or fifteen to twenty-five or thirty bushels of wheat; and this I have done. So much by way of preface.

Last fall I sowed forty acres of wheat, of four different kinds, in three different fields, which I shall designate as five different lots, and state the success which I met with in each lot.

No. 1. Nine acres; white bearded wheat; land in good condition, manured with lime and leached ashes; seed a year old; previous crop barley; seed very clean, chess scarcely perceptible.—This was got in in good time, and grew well in the fall, presenting a luxuriant herbage. I pastured my sheep upon it in the spring till the 20th of April. In low wet places in the field, it was considerably winter killed, but notwithstanding this there is very little chess in it, the whole lot being considered by good judges as the best lot in the neighborhood, and estimated variously at 25 to 30 bushels per acre.

No. 2. About two acres; is in the same field, and joins the above. Land in precisely the same condition, but lies a little lower, and is consequently wetter, and much more winter killed.—The seed was another variety of white bearded wheat, obtained from another locality, but was not so clean as the first, showing a considerable quantity of chess after all the cleaning I could give it. The result is, that all the chess grew, and the wheat being killed, the weed flourished "like a green bay tree," throwing its branches far and wide. The quantity of wheat to the acre I have not estimated, not thinking it worth while.

No. 3. Eight acres; Mediterranean wheat; in the same field, and adjoining the other two; land the same; sown on corn stubble; seed very clean and good, no chess in it, and none in the harvesting. Being on corn ground, and late sown, it did not come forward as well as the other two lots in the fall, and in consequence was much winter killed. This I in part remedied by using a heavy roller, which, pressing the half killed roots into the ground, caused them again to vegetate, and the result is a fair crop of good sound wheat without chess. I estimate it at 20 bushels to the acre. In the first two of these three lots there were

considerable traces of the fly, most of which were doubtless destroyed by the grazing; in the last, not a sign of fly could be seen, although, as you will observe, in the same field.

No. 4. Twelve acres; red bearded wheat, in a different part of the farm; land in good condition; 75 bushels lime to the acre having been applied; seed free from chess and good; looked well in the fall, but was considerably winter killed, and almost entirely destroyed by the fly in the spring. Neither in this field did wheat turn into chess, although it had every chance to do so. The result is not worth talking about, the crop being scarcely worth cutting.

No. 5. Nine acres; Mediterranean wheat; joins the above, being only separated by a fence; land about the same, seed clean and good, no chess in it, and none in the crop. Not much winter killed, and although joining No. 4, this *was not touched by the fly.* The crop is a good one, and will average more than twenty bushels to the acre.

The result of all this is, to convince me—first, that *wheat will not turn into chess,* but that, as like produces like, so if you sow *chess* you will reap *cheat.* Any person of common observation may satisfy himself as to the reason why he has so much chess, when his wheat is destroyed by winter killing, or any other cause, by simply observing the product of a single grain of chess in good soil, and under circumstances favorable to its growth. When it has a chance it stools out prodigiously. I have before me the growth from such a seed; there are 78 stalks, upon each of which there is an average of about 20 seeds—1560 fold! And if the readers of the Cultivator will take their slates and figure a little, they will discover that it will not take a great many grains of chess in a bushel of wheat to produce an enormous crop of that which they do not want. In most seasons the growth of the wheat will prevent such magnificent results; the chess perhaps not sending up more than two or three shoots, and these of small size so as to escape notice; but let the season be unfavorable for the growth of the wheat, and you will soon see that it will be as I say. In nine cases out of ten, the weed is in your seed, but in many instances it may be in the land or in the manure. If in the seed, too much care cannot be taken to pick it out; if in the land, the skillful farmer need not be told that if his manure heap is properly turned and kept in large heaps, the vitative principle will speedily be destroyed, (by process of fermentation.)

Secondly—I am convinced that the Mediterranean variety of wheat is not liable to the attack of the fly, as I think my statements show.

Thirdly—I am satisfied that the close pasturing by sheep of wheat in the spring, is an effectual preventive against the fly.

It is true that the fly has attacked spring wheat and barley in this region this season; but I am still certain that where they are exposed to the teeth of sheep in their embryo state, many at least are put out of the way. Some will fear that pasturing will injure the crop; but they need not be the least afraid of such a result; the plant will start out better, and soon grow as luxuriantly as if its branches had not been nipped.

As I am a miller, Mr. Editor, as well as a farmer, I can answer your query as to the quality of the Mediterranean wheat.

The grain is large and heavy, (mine weighs 64 lbs. to the bushel,) but the flour is not so fair as most of the other varieties of wheat produce, and the wheat will not bring as much per bushel as white wheat. It has however, some advantages, which render its cultivation desirable to farmers to a partial extent, but not as their sole dependence.

1st. It matures early, at least a week or ten days earlier than any kind we know;

2d. It is not liable to rust;

3d. The fly does not touch it.

Against this, the objections are, that,

1st. It is liable to be injured by late frosts;

2d. It does not make so fine flour as the white varieties, or sell at so high a price in market.

To every farmer, I would recommend to sow a portion of his crop of that kind; say one-third or one-half; and thus he will be always sure of some sort of wheat. This has been, and will continue to be, my own course.

I must apologize for this long letter; but as I really desire the increase of agricultural knowledge in our State, and as I think some of the facts stated go to prove some disputed points, I hope you will pardon me, and if you do not think the document worthy of notice, cast it into the receptacle which you have no doubt established under your table for the thousands of unpublished thoughts with which you are annoyed.

Very Respectfully,

WILLIAM LITTLE.

MAKING BRICK BY MACHINERY.—*A striking evidence of the value of American genius in the invention of labor-saving machines.* In one yard, near Boston, there are now at work twenty machines, of which ten are at work one day and the other ten on the next. These are operated each by four men. A steam engine is employed to prepare the clay. This establishment has made one hundred thousand bricks every day for many days past, and that is a regular day's work, ending at 4 o'clock P. M. each day.

These machines are Alfred Hall's patent. The more they are tried, the more do they increase in favor among those who best understand the business.

There are two other yards at work by the same owner, in a similar way. The patentee, Mr. Hall, resides at Perth Amboy, New Jersey.—*New York Tribune.*

Rearing and fattening Hogs.

A correspondent in Albemarle county, Va., writes,—"Will you give me specific directions for rearing and fattening fifty hogs? That is to say, will you tell me if I ought to keep them confined the year round, or for what length of time and what quantity of different materials should be planted for their food, and at what times, in this climate?"

Our acquaintance with all the circumstances having a bearing on the subject, is not such as will enable us to furnish "*specific* directions." If he rears his hogs from the "start," we should think it would be best to have the pigs farrowed at a time when the sows could be turned on clover, and it would be well if they could have a small range on clover or grass for a week or two before farrowing. We would allow them to run here together till the pigs were five or six weeks old, giving the sows such dairy slops as the farm afforded. If there were no skimmed milk or whey for them, we would feed with slops, made of corn-meal and shorts, in equal parts, scalded and allowed to ferment slightly, not to become sour. After the pigs are a week old, the sows may be allowed as much as they will eat, but none should be left in the trough from one meal to another. If milk can be had for the young pigs, at the rate of a quart each, per day, they may as well be taken from the sows at five weeks old; but if no milk can be given, it is advisable to keep them on the sows till seven or eight weeks old—feeding the sows well during that time. If pigs are taken off too young, and have not milk given them, they are likely to become pot-bellied, and crooked-backed, owing to their digestive organs not having acquired sufficient strength to bear the food which they are obliged to eat. Their constitutions are frequently so much injured in this way, and their shape so much distorted that they never recover, and never become what they might have been had they received proper treatment. It should, therefore, be made a rule, to allow pigs the milk of their dams, or milk from cows, till they have reached such an age that they can thrive on other food. The great object should be to keep them *constantly growing*. They should not be full fed and made fat at one time, and starved and made poor at another. The farmer should remember that the loss of a pound of pork wasted from the carcase of a live hog, is just as much of a dead loss, as though it had been lost from his pork-barrel or smoke house. Hence his swine should never grow poor, but should gain something every day, though it may be expedient to have them gain faster at some periods than at others.

When pigs are first taken from the sows, it is a great assistance to their growth, to have their food cooked. Raw Indian corn or raw corn meal, is not easily digested, and it has a great tendency to sour on the stomach, and to induce dyspepsia. These objections are in a great degree obviated by making the meal into good stiff mush—(Yankee hasty-pudding)—mixing with the Indian meal a third part shorts or oatmeal, and adding about the same quantity of salt as is applied to mush made for table use. Should the food, after having been duly prepared, produce in the pigs a tendency to scour, charcoal should be allowed them; it will, indeed, be advisable to allow them plenty of this substance at all times, as it promotes their health and thrift.

In separating the sows and pigs, it is better to let the pigs remain in the lot where they have been kept, if the feed is good enough, as they will be more quiet than if taken to a strange place. Dry and comfortable shelter at all times, with cool shade in summer, should be provided.

The pigs may run on the clover till frost puts a stop to its growth. They should then be put in a warm pen with a small yard attached, and well supplied with straw or leaves. If it is intended to kill them in the fall, or in the course of the winter, it will be important that they are always fed about as much as they will bear, otherwise they will be lacking in size. If they can be brought to the dressed weight of about two hundred pounds at eight months old, (as they frequently are at the north,) it is generally more profitable to kill them at that age than to winter them over and kill them the next season; but unless they have the benefit of some dairy slops, they will require close attention to make them reach these weights. If the farmer decides to keep them till they are eighteen to twenty months old, they may be fed through the winter something in proportion to the quantity of food at his disposal. They should at all events have enough to keep up their condition, and if the food is on hand, it may be fed as profitably now as at any time; but if they are made *too fat*, it may in a degree disqualify them from grazing the next season. With hogs which are inclined to grow fast, there is not, however, much danger of this—the increase in weight being rather muscle than fat.

The second season they may be turned on clover, as before, and be fed moderately through the hottest part of the season. As the weather becomes cool, in autumn, the feed should be increased, and by the last of September it will probably be best to take them from the fields and put them in the fattening pens. These should be so constructed that the hogs may be readily kept clean and comfortable. They should have an apartment to sleep in, another to feed in, and a third in which to void their dung and urine.—Quietude favors the secretion of fat; therefore whatever promotes the animal's comfort, is equivalent to food. They should be fed at regular intervals, with as much as they will eat.

As to the kind of food, much must depend on circumstances. In Virginia, we presume, Indian corn will most advantageously form the leading article. In general, it should be ground,

though with the light "gourd-seed" variety, there is less advantage in grinding than with the more flinty sorts, as it is more easily and thoroughly masticated and more perfectly digested. A hog, however, can extract the nutriment from a small daily allowance of hard corn; but if full fed he cannot thoroughly digest it, and more or less nutriment is wasted. If the farmer is not within a convenient distance of a mill, it will be expedient for him to set up a small one, to be worked by horse-power. One of Fitzgerald's mills may be had for $60 or $70, (according as they are geared,) or one of Howard's at $35. With the power of two horses, they will work up from three to twelve bushels, of any kind of grain an hour, according to the fineness required. One of Pitts' corn and cob cutters, which chops up grain to about what is called "coarse feed," can be had for $40, and with a two horse-power, will readily grind ten to twelve bushels an hour.

The expediency of cooking, too, will depend something on the situation in which the farmer is placed as to the facilities for doing it—such as the value of labor, fuel, and the cost of preparing proper apparatus. We believe it has been demonstrated, however, that a gain more than sufficient to pay the cost, is generally realized by cooking. Mott's furnaces, described in our last No., are the best articles for cooking we have seen.

There is an advantage in using a variety of food. A proportion of apples, potatoes, or pumpkins, keeps up the appetite, and makes the animals thrive faster than on corn or meal alone.—If the food is cooked, it is best to mix these various articles together, changing and varying the articles from time to time, in order to promote the appetite.

As to the "quantity of different materials that should be planted for the food of fifty hogs, and at what times," we cannot answer, for the reason that we cannot tell what the yield of the crops would probably be, nor what would be the proper time of planting in the latitude referred to.

We are in possession of no definite rule in regard to the quantity of food which hogs require. Some persons allow two quarts of corn daily to each hog of 200 lbs. live weight; and according to some experiments made in Essex county, Mass. a bushel of corn may be expected to make twelve pounds of pork. But a fixed rule in the case is out of the question.

In the above remarks we have had regard more particularly to the interior of the country. In situations where manure is very valuable, it may not be an object to turn the hogs on grass or clover, but may be better to keep them shut up in order to make compost.—*Cultivator.*

Delicious Apple Pudding.—Very convenient, as it may be made several hours before it is baked, or when a nice addition is wanted unexpectedly. Pare and chop fine, half a dozen or more, according to their size, of the best cooking apples—grease a pudding dish, cover the bottom and sides half an inch thick with grated bread, and very small lumps of butter, then put a layer of apples with sugar and nutmeg, and repeat the layer, which must be of bread and butter—pour over the whole a tea cup of cold water. Put into the oven as soon as the dinner is served, and bake it for twenty-five or thirty minutes. It may be baked the day before it is wanted—when it must be heated thoroughly, turned into a shallow dish and sprinkled with powdered sugar. It requires no sauce.—*American Agriculturist.*

From the Boston Cultivator.

Renovation of worn out Lands.

Messrs. Editors:—A controversy is going on in the pages of the American Farmer, Baltimore, between Colonel Capron and a correspondent who designates himself "a Learner," on the subject of renovating worn out lands: the Col. going for extreme measures, and the purchase of manures and other dressings at any cost; the learner contending, that every farm has, within itself the means of improvement; and that it may be done gradually, by the adoption of good management and a proper rotation of crops.

Now, I beg leave to say, although I am neither a Colonel or a Learner, I consider both to be individually right—the Colonel, as a wealthy man, lending his capital to the farm; the Learner content to walk before he can run. At the same time, I am a firm believer in the adage, "nothing so generous as the Earth; for whatever you lend her, you may safely calculate to receive back, with compound interest; good measure, heaped up and running over, as well as that other trite saying also, "you cannot get something for nothing." But let me tell you a true story.

A thorough-going, hardworking man and his wife, who pulled together, had, by dint of labor and good management, laid by a sum of money, with which he stocked a farm, although scantily, it must be confest. He worked two horses, and his wife milked four cows; and the business worked finely the first year: but then, one of his horses died, and the other fell lame; and to prove the truth of the old saying, "misfortunes never come single handed," all his cows died by the distemper, then raging in the country. This also was the year, when the Fly literally destroyed his wheat, and the drought the potato crop; so there was an end of all his hopes, and with them, the power for future exertion! In his distress he went to an old friend of his father, who lived in the city, and told him his tale. His friend desired him to call next day, and he would, in the mean time, see if any thing could be done. On meeting him next morning, his friend said, "I know your honesty and industry, and you must not give up. I will lend you what money you may want, until you can repay me; go a

head. The only condition I shall exact of you is this—that neither you nor your wife spend one shilling, before taking it in your hand and asking yourselves, 'can we possibly do without spending this?' and to your honesty I leave the result."

The man consented, and purchased three horses and six cows, and a fine large lot of town manure, as indispensables; with some improved tools, for he knew the value of them. But when his jacket, for the third time, was gone at the elbows, and his trouzers at the knees and behind, and his wife thought she could no longer possibly mend them, they conscientiously resorted to the ordeal of the trial by the shilling, and ordered, that a piece of bed ticking, which his wife had by her, would suit both purposes; while the shirt, patched in the body so as almost to resemble Joseph's coat, would be quite as well without sleeves this hot weather, and shoes are useless when the weather is fine. His wife's gowns had become much straightened, by cutting up one to mend another; for, by the ordeal of the shilling, it was found possible to do without spending it in repairing pieces. In the mean time, every thing flourished out of doors. The increased strength of teams and dairy, the improved tools, and purchased manures, had increased their means threefold; and to lay by a dollar, was far more pleasant than to spend it—a fine maxim that.

Suffice to say, in far less time than his friend expected, he called on him, in his patched clothes, to repay the borrowed money; and to the question, how had he been enabled so soon to do it? He replied, "by adding to my resources out of doors, and by the rule of the shilling; but good Lord! only see what a figure I am!" adding, "to you I am indebted for a secret, which will enable me to buy a farm instead of renting one." After this, we would advise young farmers to "borrow all you can, nay, do almost all but steal, and lend it to the farm. Trust to it and the trial by the shilling, and by the blessing of God, you will become rich, and no mistake." P. F.

Newark, N. J.

Is it not singular that some flowers will shoot every color but blue; others every color, blue included, except red? Who ever saw a blue rose or a blue Camelia? who ever saw a red violet? Yet there are roses of every hue, blue excepted, from red to dark crimson including beautiful yellow, buff and straw colors; and violets of every hue, red excepted, from the pearly white to the deepest blue. Who ever saw a blue pink?—*Selected.*

How to make Mead.—To one gallon of water add four pounds of pure honey, and aromatic herbs or not, according to taste. Boil the whole in a copper nearly three-quarters of an hour, and skim well. Then allow the mead to stand in the copper until nearly cold, when it should be bottled up and kept till old enough to drink.—*American Agriculturist.*

Home Department of Agriculture.

It was the earnest recommendation of Washington, that among the several departments of government, there should be one devoted to agriculture. This advice has hitherto been strangely neglected. It would have been the duty of those to whom this department was to have been entrusted, to continually watch over the interests of the farmer—to suggest and encourage improvements—to select and disseminate information among the agriculturists of the Union—to open communications with individuals and societies, both at home and abroad, in order to obtain seed, stock, machinery, &c., and in short, by the strong arm of the government, to aid in every honorable way the progress of science and the art of good husbandry. We can hardly calculate what would have been the amount of gain to the community had the suggestions of the prudent and far-seeing Washington been attended to and put in practice. Strange that it never has been. All the other departments have received the utmost attention, but this most essential branch of human industry has received signal neglect. Commerce has always had treaties and laws to promote its welfare, light-houses to guide and navies to protect its ships. The army has had its appropriations and its schools of cadets, where, at the cost of $6000 per head, favored individuals are taught the sciences and the art of war.—The mechanics have their patent office, where a sort of bonus is given to the ingenious, by granting them a monopoly for a certain space of time. But agriculture, homely, laborious, dusty old Agriculture, may dig without help, and plough her way along as she best can, without any substantial aid, or any encouragement save what is uttered by political aspirants and stump orators during election campaigns, when, in order to obtain votes, the farmer is sure to obtain a generous harvest of soap and soft sawder, but is as surely destined to be forgotten when the harvest is over.

It is true that Congress did vote that a small sum from the avails of the Patent Office might be expended in collecting and distributing seeds, &c., by the Commissioner of Patents—It did much good, and would have done much more had not Congress, more fickle than the winds, repealed the law, and thus stopped the operation just as it began to be useful to the community.

We hope the day is not distant when Congress will have a 'lucid interval,' and establish a home department of Agriculture. The benefits of it will be immense, not only to ourselves, but to unborn generations.

We take the above from an exchange where it appears without credit. It is true that Congress did in the session of 1845—6 refuse the appropriation for collecting Agricultural statistics, obtaining and distributing seeds, &c. But last year the appropriation was again made, and the Re-

port of the ensuing session will embrace the kind of matter which had made the Reports of previous years so instructive and popular. Still we would like to see an interest of such importance as Agriculture attended to as something more than a mere collateral branch of another department. There is needed a "Home Department of Agriculture," according to the suggestion above. ED. FARMER.

Steaming Food.

STEAMING APPARATUS.

In the preceding volumes of this work, we have given various articles on grinding and boiling food for stock. We shall now treat of steaming food, for, in some respects, it is superior to boiling.

In boiling, the blaze is outside of the kettle and the food inside; it is, therefore, in continual danger of being burned and much injured, unless some one stands by constantly stirring it. This is not only troublesome and inconvenient, but often adds more to the expenses of cooking, in the time of the person thus employed, than under ordinary circumstances can well be afforded. Nor do we see how this is to be avoided, unless the kettle be made with false sides and bottom, allowing several inches space between them and the true, which space must be kept constantly full of water. This would nearly double the expense of the apparatus, require its being closely watched during the boiling, in order to fill the space between with water as fast as it evaporated; the process of cooking would also be slower in this method, as it would require more heat around a double than a single kettle to bring the water within to a boiling point.

If food is to be cooked, on a small scale, boiling may be cheapest; if on a large scale, steaming is not only cheapest, but infinitely more compact; for the former would require a very large, or several furnaces, for different sets of kettles, whereas, the latter may be done with one small furnace, steamer, and pipe, as shown in the cut, with any reasonable number of vats or tubs surrounding, in which to steam the food. In order to do this, the steam pipe must be made movable with a screw, flexible, or be composed of some material that when the food is cooked in one tub, the pipe can be turned and inserted into another. We have seen no less than five tubs, holding 150 gallons each, surrounding a small steamer, all of which could be filled with food and cooked within twenty-four hours. Three tubs, however, are usually sufficient for a large stock, in which the food of the first may be cooking, that in the second cooling, while that in the third is being fed out. A single person may be able to oversee, and efficiently manage all these operations.

The furnace, steamer, and tub, are so plainly delineated in the cut, that they need no explanation, In cooking potatoes and other roots, the tub should have a false bottom perforated with numerous small holes, and set resting on blocks from 3 to 4 inches above the true bottom. The steam-pipe should enter the tub nearest to the true bottom. The steam is thus introduced between the two bottoms, quickly rises upward, and is evenly diffused through the whole of the food. While the cooking process is going on, the top of the tub should be kept down as tight as possible, so as to prevent the escape of any steam. In cooking grain or meal, the false bottom must be taken out and the tub filled with water, as the steam heats the water and brings it to a boiling point as readily as a blaze or hot coals around a kettle.

Steaming is said to do its work more thoroughly than boiling, as it is so insinuating, it easily enters and bursts all the minute globules in the grain and vegetables. Be this as it may, certain it is, that either process renders the food more digestible, and easier assimilated by the absorbing vessels, and therefore more economical.

The following table in the Edinburgh Journal of Agriculture, shows very nearly the increase of bulk of different kinds of grain boiled to bursting.

4 measures of oats increased to				7	measures.
4	"	" barley	"	10	"
4	"	" buckwheat or bran		14	"
4	"	" maize increased to		13	"
4	"	" wheat	" "	10	"
4	"	" rye	" "	15	"
4	"	" beans	" "	8½	"

Boiled food, especially in winter, is much more nutritious, if fed as nearly blood warm as possible. If quite cold, or, above all, if in the least degree frozen, we doubt whether it is so beneficial as if uncooked—grain and meal we are certain are not; for animals will eat the raw, cold, more greedily than they will the cooked. Stock fed upon cooked food will eat more of it than if uncooked, and lie down quicker to rest. Of

course all this is better for them, as they will thrive faster, look finer, and do more work. It is particularly beneficial to give hard-working horses or oxen, just as much wholesome cooked food, as they can eat, soon after coming in at night. Toiling all day in the open air, man appreciates and knows well the benefit of a warm, hearty supper. Let him remember, then, that a warm mess and abundance of it, is equally beneficial to the animals which a kind Providence has given him as efficient aids in his arduous labor. If southern planters also would give their mules cooked instead of raw food, at noon and night, we are persuaded it would put an end to the colic, so often destructive among them. Cooking would also considerably economize the food. —*American Agriculturist.*

Good price for good Wool.

A letter from our old correspondent, G. J. Barker, informs us that he sold his last year's clip of fine Saxony wool, at Lowell, Mass.—Some of his fleeces were purchased at 70 cents a pound, at the Middlesex Mills, S. Lawrence, agent, and part owner. Mr. Barker says:—"You will see by the sale of my wool that I am not much behind the finest grown in the United States. The highest price I saw reported last season was 100 fleeces selected from Mr. Patterson's last year's clip, which sold at Northampton at 75 cents. You will also see how little dependence there is to be placed in the prices current for wool as they are reported in the newspapers:—those are speculator's prices. There is probably no article of produce in which the farmers are so much *gum'd*, generally, as in the sale of wool. The cost of transportation of my wool from Ann Arbor to Lowell, was only about 1¾ cents per lb., or $1,75 per cwt."

The prices current of wool, and of all other commodities, as given in the newspapers, are derived from actual transactions as they transpire. They merely reflect the actual state of the market. Such at least is the case with all newspapers making any pretensions to honesty or responsibility. It is true, in general, however, as Mr. B. states, that the prices quoted in the west are speculators' prices;—because speculators are as yet the principal purchasers. These make their profits undoubtedly;—sometimes heavy ones.—They engage in the business for this object. But until farmers get into the way of marketing their wool for themselves at the factory, or deposit it in some depot for sale, we do not see how the class of speculators, that is, wool dealers, can be dispensed with. They form the connecting link between the wool grower and the manufacturer or shipper, and altho' the farmer is sometimes "*gum'd*," it is to be considered that the wool sometimes is also, as well as burred, dirty, & badly put up. Let there be a general improvement in the manner of preparing Western wool for the market, as well as in its quality, and Eastern manufacturers will have more inducement to send their agents among us to make purchases, and a better price will be obtained in consequence.

Refering to the proposed competition between Saxon and Merino wool-growers, with a view to test the comparative merits of the two varieties, Mr. B. says: "The race among the wool sacks don't amount to much, for the reason that the Merino wool men don't forward their wool. The Saxony wool was there in time; but on the 2nd day of last month, the day that my wool was sold, no Merino wool had arrived, and it was thought it never would, for that they (the Merino wool growers,) knew better than to send it thinking to compete with the Saxony." Mr. B. is strongly in favor of the Saxons, and also, as many of our readers will remember, an advocate of the plan of housing sheep in winter. Having lately changed his residence to the vicinity of Grand Rapids, Kent Co., he congratulates himself on being where he can get lumber plenty and cheap, "of the right kind to build sheep barns,"—good pine barn boards at from 4 to 5 dollars per thousand, shingles $1 do., &c. To be sure, 70 cents a pound for wool will warrant a considerable outlay.

Mr. B. will excuse the use we make of his letter, which was not designed for publication.

Letter from a Gardener.

Friend Hurlbut:—I send enclosed one dollar, for Volumes 4 and 5 of the Michigan Farmer, and although the time has delayed longer than I intended it should, still I hope it will count one dollar in your business. * * * I have often found it convenient to consult the pages of the Farmer, and can safely say there are many single articles worth the subscription price; for instance, the directions by Mr. Noble for cultivating Celery, to a person unacquainted, is richly worth fifty cents. I have nothing worth mentioning respecting my own experiments, as my means and business have been too limited to attempt any thing. I however have raised some very nice cabbages. I have from two to three good heads growing upon one stalk, and from some stalks or stumps, as we generally call them,

from which I took the first heads and left the stumps standing, there are from four to six small heads growing, some of them as big as a pint bowl—these are all of the Sugar loaf variety, which I think is superior either for flavor or heading. I have been selling them from 6 to 10 cents a piece.

You remark in the last number of the Farmer that it is not generally known that late sown peas escape the bug. I did not know it till this season, having some peas bear a second crop that got ripe, which I gathered about ten days ago, and found that they were free from bugs, while my first gathering from the same vines were every one buggy. On examining some late sown peas of the Imperial Dwarf kind, I found them free from bugs, while the same kind sown early were buggy. On discovering the fact, I felt quite elated, thinking I had found out something new, when a few days after on receiving the Farmer, I saw that the Editor knew it as well as myself. Still it remains a fact not generally known. What effect will it have on early varieties in sowing them late?

GEORGE L. DINSMORE.

Jackson, Sept. 18, 1847.

From the Boston Cultivator.

The Cultivation of Onions.

MESSRS. EDITORS:—Having been somewhat successful, as we think, for several years in cultivating this excellent and odoriferous root, we have thought it might not be amiss to give your readers,—should it meet with your approbation,—our method of proceeding. In the first place, as soon as we have taken off the crop in the fall, we cut off the tops and scatter them round upon the bed, together with a coating of compost manure, and then with the cultivator, mix them with the soil; in this state, we let the ground remain till spring, when we put another coating of manure and leached ashes, and cultivate it in as before, and prepare the bed for sowing.

In the spring, we use all the hen manure we have, thinking it is better than any other kind. Thus it will be seen, that we do not plough the land at all, only loosening it up with the cultivator. In hoeing we are careful to take the soil from the bottoms, so as to leave them nearly bare. We usually have the rows about sixteen inches from each other, but leave the plants considerably thick the other way, on account of their growing too large, if farther apart.

In this manner, we raised them the past year, when they produced at the rate of seven hundred bushels per acre. We have a larger piece this year than we had the last, and they now bid fair to yield an equally abundant crop. The present year, a part are on land where heretofore we have not had them, or rather not for several years, and that part looks nearly or quite as well as the other. It is almost the universal opinion among farmers, that onions will not do well excepting on land where they have been raised previously. Whether this is a fact or not, we will not pretend to say; but one thing is certain, and that is that they do not demand a rotation of crops, as most vegetables and plants do. If there is a cause for this, or even a satisfactory explanation, we should like to know it. Will you give us some instruction upon this point?

CULTOR.

EDITORIAL REMARKS.—We have seen as fine onions, and as large a crop, on land first sown; and we do not consider it a well established fact that onions will grow better where they have been long cultivated; yet it appears evident, as our correspondent has said, that they do not require a rotation of crops like other plants. One cause of this is the high manuring usually given to the onions; another is the great pains taken to furnish the onion with the best kind of manure.

The potato with common culture will generally yield much less the second year, than the first, on the same land, and still less the third year; yet we have seen good potatoes on the same land the 20th year. This was owing to high manuring, as practised with the onion.

Some plants are constituted mostly of elements that do not abound in the soil, and of course they soon exhaust those elements, unless they are liberally supplied by manuring.

Comparative Nutritive Powers of Green and Dry Fodder for Cattle.—A communication has been made to the Paris Academy of Science, by M. Boussingault, on the comparative nutritive powers of green and dry fodder for cattle. Hitherto the received opinion was, that natural or artificial grasses, on their being converted into hay, lost a portion of their virtues. To determine this point, M. Boussingault fed a heifer alternately, for ten days at a time, upon green or dry food, and weighed the animal after each ten days. He found no difference in the average weight; and therefore comes to the conclusion, that the hay made from any given quantity of natural or artificial grass has the same nutrition as the quantity of green food from which it was made.—*London Athenæum.*

How to treat Lard.—The trying of lard is an important branch of economy, requiring a little care and some direct information. Water be it remembered, should never be made use of in this process, since it cooks the fat and makes it soft and liable to become speedily rancid. Put a lump of fat into a pot, and then stand the pot along side of the fire, gathering around it a few embers; let a little of the fat try out, after which put the fat over the fire; with such precaution there is no danger of the lard's scorching and no need of water, but the lard, when fully cold will be found quite firm and solid, which cannot be the case if water be made use of in trying out.—*Scientific American.*

Horticultural Exhibition.

The Detroit Horticultural Society held its annual fall exhibition for 1847, on Tuesday and Wednesday, 28th & 29th September.

Notwithstanding the partial failure of the fruit crop this season, the quantity and beauty of the specimens presented have not been surpassed by any former exhibition.—Although our State is yet in her infancy, the splendid specimens of fruit here exhibited, prove to us that Michigan may become, if she is not already, the garden of the West.

Exhibited—Fruits.

From C. C. Trowbridge.—A dish of very fine Portugal Quinces; Catawba, Sweet Water, and Winne Grapes.—The two latter, somewhat mildewed; and presented for the purpose of ascertaining the cause of mildew, and a cure for it.

From Wm. Patterson.—Three varieties of Peaches and Apples for a name.

From W. A. Bacon—A large dish of very fine Red Cheek Melocoton Peaches.

From Doct. Cobb.—Albert Gallatin, Telon de Venus, Orange Cling, Red Cheek Melocoton, a highly flavored Seedling Peach; and a dish of well grown Isabella Grapes.

From J. Dougall, Roseбank, near Amherstburg, C. W.—Isabella, Catawba, Black Cluster, Fox, White Muscatelle, Golden Chasselas, Esperione, Black Frontignan, Green Swiss & Sweet Water Grapes; Purple Gage, Coe's Golden Drop and Damson Plums; Red Rare Ripe, President and Monstrous Pompone Peaches; Passe Colmar, White Doyenne and Easter Beurre Pears; Ribston Pippin, Alexander, Hawthornden, Pennock's Red Winter, Small Pomme Grise, Domine, Keswick Codlin, Flushing Spitzenburg, Large Pomme Grise, Labrute, White Calville, Royal Russet, Newtown Pippin, Bourassa, American Summer Pearmain, Pomme de Neige, Baldwin, King of the Pippins, Esopus Spitzenburg, Mela Carla, Bullock's Pippin, Scarlet Pearmain, and Roseau Apples.

From H. Hallock.—Isabella Grapes.

From Chas. Hastings.—Virgalieu, Bleeker's Meadow, Marie Louise, Summer Bon Chretien, Autumn Bergamot, and Steven's Genesee Pears; Pound Royal, Summer Queen, Summer Pippin, Tallman Sweeting, Wine, Yellow Belle Fleur, Holland Pippin, Baldwin, Rhode Island Greening, Yellow Newtown Pippin, Detroit Red, Monstrous Pippin, Swaar, Westfield Seeknofurther, Yellow Autumn, Twenty ounce Pippin, Red Doctor, Court-Pendu Plat, Boston Russet, Ortley Pippin, Pomme de Neige, Pound Sweeting, Romanite, Golden Sweet, Steel's Red Winter, French Pippin, Hubbardston Nonsuch, and Esopus Spitzenburg Apples; Orange, Portugal and Common Quince; Alexander Grapes; Pine Apple Peach. A dish containing forty-one varieties of fruit.

From John Palmer.—Common Quince.

From J. C. Holmes.—Isabella, Catawba and Black Cluster Grapes.

From Michl. Franc.—Beurre Diel Pears.

From Bela Hubbard.—Four varieties of Pears, for names. White Belle Fleur and three other varieties of Apples, no name.

From Chas. Bull.—Beurre Bose? and a Pear, no name.

From J. Clark, of Constantine.—Pears.

From J. R. Williams, of Constantine,—Buffum Pears. Eight varieties of Apples for names, Maiden Blush, Holland Pippin, Pomme de Neige, Rhode Island Greening, Fall Pippin and three other varieties, names unknown, all first rate.

From Heman Harvey, Constantine.—Early Swaar Apple, very large and delicious,

From Bela Hubbard.—Orange, Common and Portugal Quince; Autumn Gage and Blue Plum; Isabella Grapes; two varieties of Apples, and a dish of assorted Fruits.

From Nicholas Greusel.—Catawba and Isabella Grapes.

From Mrs. Elon Farnsworth.—Portugal Quince, and several bunches very fine Sweet Water Grapes, one of the bunches weighing 15 ounces.

From J. Huff Jones.—Isabella and a green Grape, name unknown; Peaches; a dish of fine large Pears, resembling the Bartlett, but not of so high flavor; White Belle Fleur, Blue Pearmain, several other varieties of Apples, names unknown, and Portugal Quince.

From A. C. Hubbard & Davis, of Troy.—Yellow Siberian Crab, Native Crab, Beauty of Kent, Calville, Esopus Spitzenburg, French Pippin, Pound Sweeting, Ortley Pippin, Seedling of 1846, Pound Royal, Surprise, American Wine, Summer Harvey, Jonathan, unknown, Cabashea, Summer Queen, Steele's Red Winter, Yellow Newtown Pippin, R. I. Greening, White Belle Fleur, Pownal Spitzenburg, Pomme de Neige, Westfield Seeknofurther, Holland Pippin, unknown, and Baltimore Apples; Pine Apple, Cling, Incomparable, Seedling No. 1, Orange Cling, Albert Gallatin, Red Cheek Melocoton, Columbia, Mellish's Favorite and two Seedling Peaches; Pitmaston Nectarine, Bezi de la Motte, Summer Bon Chretien, and Virgalieu Pears; Portugal and Orange Quince; Catawba, Connecticut White, Purple, & Black, Winne, Bradley, and Isabella Grapes; Red English Raspberries, and a dish containing forty-five varieties of fruit.

From Doct. Caralli.—A dish of large, high colored, beautiful looking Nectarines.

From James Allen, of Pontiac.—Twenty oz. Pippin, Silver Pippin, Detroit Red, Spitzenburg, R. I. Greening, Cheesebro Russet, Russet, Sweeting, Golden Pippin and several varieties of Apples names unknown; Jargonelle, Stevens' Genesee, and English Jargonelle (?) Pears; and Orange Quince.

From Col. Winder.—Stevens' Genesee Pears.

From Rev. Mr. Ruggles, of Pontiac.—Pound Sweeting, Detroit Red, Holland Pippin, Cheesebro Russet, and one variety of Apples unknown; Portugal Quince,

From Mrs. A. W. Buel.—A dish of Red Alpine Strawberries.

From Chas. Peltier.—Isabella Grapes,

From Mr. Meach's orchard, presented by Jabez Warner, of Plymouth.—Twenty oz. Pippin, Black Gilliflower, White Belle Fleur, Golden Russet, Romanite, Rhode Island Greening, Seek-no-further, Pound Sweeting, Holland Pippin, Cheesebro Russet, Scollop Gilliflower, Wine, (?) Stone Apple, and four varieties of Apples not named.

From James M. Edmunds, of Ypsilanti.—Catawba, and Isabella Grapes; White Belle Fleur and four other varieties of Apples without names.

From J. C. Holmes.—Two bottles Currant Wine.

From A. C. Hubbard.—One bottle Currant Wine.

From Mrs. Johnson.—Several fire Screens of raised Worsted kork, which were very much admired. They were worked by the colored lady who exhibited them.

Flowers.

From Mrs. Doct. Cobb.—A splendid boqnet of Globe Amaranthus, Asters, &c.

From Miss Baughman.—A Boquet of Indigenous flowers.

From Mrs. Houghton.—A Boquet of Indigenous flowers.

From Jas. S. Cole.—A boquet of Dahlias, &c.

From Wm. Adair.—A very large and splendid boquet of Dahlias, &c.

From Hubbard & Davis.—Two boquets of Indigenous flowers.

From Mrs. Romeyn.—Two boquets Indigenous flowers.

Green House Plants.

From Mrs. C. C. Trowbridge.—A Cactus with a singular excrescence upon one side, cause unknown.

From Mrs. Romeyn.—Two Fuchsia's, Cactus Acermania, Stapelia and Aloe.

From J. C. Holmes.—Begonia, Colchicum Autumnale, and Globe Amaranthus.

From John Piquette.—A large Fig tree in bearing.

Vegetables.

From C. C. Trowbridge.—Tomatoes.

From John Ford.—Three Drum Head Cabbage, weighing between 30 and 40 lbs. each, three Broccoli, 6 Heads Celery, Carrots, Tomatoes.

From John Winder.—A pot containing a stock of Cayenne Pepper with fruit.

From Mrs. Martin.—Two very large Valparaiso Squash.

From Holmes & Hastings.—Six Winter crook neck Squash, Purple Egg Plants, Sweet Corn, Carrots, Blood Beet, Bassano, Turnip rooted Beets, Parsnips, six heads purple solid Celery, six heads white solid Celery.

From Joseph Oakley, Dearborn.—Three Watermelons. One of them weighing over 30 lbs. having met with an accident, was not exhibited. Four Drum Head Cabbage.

From James A. Cole.—Tomatoes, Lima Beans, *Carolina do.*, one dish containing four varieties Tomatoe's Blood Beets, Winter Crook neck Squash.

From Bela Hubbard.—One dozen ears Corn.

From A. C. Hubbard, Troy.—Carolina Beans.

From Horace Gray, Grosse Isle.—Several stalks of Oregon Corn from 10 to 12 feet high, with 16 rows on the ear.

From John J. Garrison.—Sweet Potatoes.

The following premiums were awarded.

FRUITS.

Apples.—For the greatest number of kinds and best grown, the first premium of $3 to Chas. Hastings.

For the second best, a premium of $2 to A. C. Hubbard & Davis, of Troy.

For the third best, a premium of $1 to J. Dougall, of Amherstburg, C. W.

For the best single variety, not less thad six specimens, to Chas. Hastings for Holland Pippins, a premium of fifty cents.

Pears.—For the greatest number of kinds and best grown, a premium of $3,00 to Chas. Hastings.

For the second best, a premium of $2,00 to J. Dougall.

For the third best, a premium of $1,00 to Hubbard & Davis.

For the best single variety, not less than six specimens, a premium of fifty cents to Chas. Hastings for Stevens' Genesee.

Grapes.—For the greatest number of kinds and the best grown, a premium of $1,50 to J. Dougall.

For the second best, a premium of $1,00 to A. C. Hubbard & Davis.

For the best single variety, a premium of fifty cents to C. C. Trowbridge for Catawba.

Peaches.—For the greatest number of kinds and best grown, a premium of $3,00 to A. C. Hubbard & Davis.

For the second best, a premium of $2,00 to J. Dougall.

For the best single variety, not less than twelve, a premium of fifty cents, to A. C. Hubbard & Davis, for Incomparable.

Quinces.—For the best dish of Orange Quinces, not less than 12, a premium of $1,50, to Chas. Hastings.

For the best dish of Portugal Quince, a premium of $1,50, to C. C. Trowbridge.

For the best dish of any other variety, not less than 12 specimens, a premium of seventy-five cents, to Chas. Hastings.

For the best specimen of either of the above varieties, a premium of fifty cents, to A. C. Hubbard & Davis, for Portugal Quince.

Assorted Fruits.—For the best basket of fruits of various kinds, a premium of $2,00, to Chas. Hastings, 41 varieties.

For the second best, a premium of $1,00, to A. C. Hubbard & Davis, 45 varieties.

The Committee regret that the exhibition of Green House Plants was so small. No premiums were awarded in this department.

Florist's Flowers.—For the best ten Dahlias of dissimilar bloom, a premium of $1,25, to Wm. Adair.

For the best Boquet, a premium of seventy-five cents, to Wm. Adair.

For the second best, a premium of sixty-two and a half cents, to Mrs. Doct. Cobb.

For the third best, a premium of thirty-seven and a half cents, to Jas. A. Cole.

Indigenous Plants.—For the best collection, a premium of seventy-five cents, to Miss Baughman.

For the second best, a premium of thirty-seven and a half cents, to Mrs. Houghton.

VEGETABLES.

For the best 3 Drum-Head Cabbages, a premium of 50 cents to John Ford.

For the best 3 Broccoli, a premium of $1,00 to J. Ford.

For the best 6 Purple Egg-Plants, a premium of 50 cents to Holmes & Hastings.

For the best 6 Carrots, a premium of 37½ cents to Holmes & Hastings.

For the best 6 Turnip-Rooted Blood Beets, a premium of 75 cents to Holmes & Hastings.

For the largest and best Blanched Celery, a premium of $1,00 to Holmes & Hastings.

For the best half-peck Tomatoes, a premium of 50 cents to Jas. A. Cole.

For the best quart Lima Beans, a premium of 25 cents to Jas. A. Cole.

For the best Blood Beets, a premium of 62½ cents to Jas. A. Cole.

For the best Winter Crook-Neck Squash, a premium of 50 cents to Jas. A. Cole.

The Committee, under their discretionary powers, award second premiums to the following—25 cents each:

Four Drum-Head Cabbages, J. Oakley, Dearborn.
Six Winter Crook-Neck Squashes, Holmes & Hastings.
One quart Carolina Beans, A. C. Hubbard, Troy.
A dish of Tomatoes, C. C. Trowbridge.
One dozen ears Corn, Bela Hubbard.
One dozen Sweet Corn, Holmes & Hastings.
Cayenne Pepper, J. Winder.
Parsnips, Holmes & Hastings.

Some fine Carolina Potatoes were sent in by John J. Garrison, raised in Indiana.

Also, several stalks of Oregon Corn, by Horace Grey, of Grosse Isle, measuring 10 or 12 feet high.

The Committee regret there was not more competition in this department. The specimens exhibited were very fine, particularly the Drum-Head Cabbages, by John Ford—one head weighing 36 lbs.; Egg-Plants, by Holmes & Hastings; Tomatoes and Lima Beans, by Jas. A. Cole; a pot of Peppers, by Col. J. Winder—those ripe, resembling large red Cherries. Notwithstanding the notices of caution against handling articles exhibited, the Committee observed a boy pluck one of these Peppers, and take a "glorious nibble" upon it—thinking it was a nice, ripe Cherry. He soon manifested his mistake—much to the amusement of those present.

Cold Bedrooms.—A person accustomed to undress in a room without a fire, and to seek repose in a cold bed, will not experience the least inconvenience, even in the severest weather. The natural heat of his body will very speedily render him even more comfortably warm than the individual who sleeps in a heated apartment, and in a bed thus artificially warmed, and who will be extremely liable to a sensation of chilliness as soon as the artificial heat is dissipated. But this is not all—the constitution of the former will be rendered more robust, and far less susceptible to the influence of atmospherical vicissitudes than that of the latter.—*Journal of Health.*

It ought to be generally known, though it is not, that a few grains of Subcarbonate of soda dissolved in new milk immediately before straining it, will preserve its sweetness in hot weather several hours longer than it would otherwise keep. The quantity is 10 to 15 grains to the quart. It does the milk no harm whatevor, for tea or coffee; it is even beneficial to the latter.

Plaster for Frame Houses.

Messrs. Editors:—In addition to the various plans for building cheap and comfortable houses published in your paper, allow me to suggest the following for frame houses. To substitute a good coat of lime mortar instead of weatherboarding, and to make the same impervious to the weather by two or more coats of tar, pitch, or other water-proof substance, to be applied after the wall is sufficiently dry. The wall may afterwards be painted any color to suit the proprietor. The frame should be well braced and set on a good foundation; otherwise the wall will be liable to crack by the settling of the foundation or the racking by winds.

It is believed that such a covering is from 30 to 50 per cent. cheaper than weather-boards, will last longer, and will be both warmer in winter and cooler in summer, than any other wall now used. The volume of confined air between the inner wall and outer one will be a good non-conductor of heat and may be of any required thickness.

Will some of your readers try the experiment this summer on a small scale, on a smoke house or out house, and inform us after a fair trial whether such a wall is liable to crack by the contraction of the materials in severe winters.—*Boston Cultivator.*

Dairy house.—The Cultivator gives the following directions for a dairy house.

We should prefer to have a dairy-house sunk about four feet in the ground. A cooler temperature would thus be secured than if it were built wholly on the surface. For the milk of thirty cows it should be not less than sixteen feet square. The bottom should be nicely flagged with stones, or if bricks or tiles should be used, they should be of the hardest kind. Soft bricks absorb and retain the slops, and are liable to emit an unpleasant odor. The walls should be of brick or stone, and not less than twelve feet in height, as the height keeps the room cooler, and favors a circulation of air. The windows should be shaded by blinds or shutters, hung at the upper end, which will admit of their being raised without letting in the sun, and the entrance of insects should be prevented by wire screens. A free circulation of air should be kept up, as this is essential to keeping the milk in a sweet state, and to the separation or rising of the cream. An ice-house should join the dairy-house, or be separated from it by a closet, and there should be a passage with doors from one to the other. The building should be protected from the sun by shade trees, but they should not be so close as to obstruct the passage of the air.

Rock Salt.—All who keep domestic animals are aware of the necessity of supplying them with salt. Various means have been tried to effect this desirable object; but so long as the ordinary kinds are used, it cannot be done without considerable extra trouble, attended with more or less waste. We have tried all sorts of ways on our farm—the manger, troughs, both under and without cover, together with some few patent inventions, and yet we could never contrive to place this necessary condiment where it could at all times be accessible to stock, till we procured the English rock or mineral salt.

This salt is as hard as alum. A lump of it may be placed in the field, where it will lie for years exposed to all sorts of weather, with but little waste. It is therefore just the thing for horses, cattle and sheep. Place a lump in the rack or manger, in a trough, or in the field, and there it will remain till it is gradually licked away. By using this kind of salt, the stock will always take it as they desire; nor can they get it in excess, or suffer injury from it as is often the case with the use of most other kinds. We have recently had a small quantity of this article sent us from England, and in answer to numerous inquiries, add, that we can supply it at one dollar per 100 lbs.—*Am. Agriculturist.*

Bite of a Mad Dog.—Messrs. Editors: In 1835 a mad dog came among my cattle and bit two of them. I pursued and killed the dog, and on my return home met a neighbor who was in pursuit of said dog. He informed me how to prevent injury to my cattle—stating that some years before a mad dog had bitten several hogs for him, and he caught some of them and with a knife made an incision in the wound, and then took as much pulverized corrosive sublimate as will lie on the point of a pen-knife and inserted into the wound. All the hogs thus operated upon lived and did well, while the others run mad and died. This induced me to try the experiment, which I did with success; one of them was bitten in the nostril, where I thought there was no cure, but the application had the desired effect. They were young cattle, but grew finely and were always as healthy as any others in my herd.

One of my neighbors had a cow bitten in the tail by the same dog; he applied some of the corrosive sublimate to the wound, but did not cut so as to let blood freely, and in about three weeks she was taken with the hydrophobia and died.—*Prairie Farmer.* W. Stowell.

Newark, Ill., May, 1847.

How to make good Tea.—Boil rain water and pour upon your tea, letting it steep from one to two minutes if you wish to realize the true taste of the "plant divine." Well, river, or spring water, in many parts of the country, is strongly impregnated with lime, which acts chemically upon the tea-leaf, and greatly deteriorates, or destroys its fine aromatic flavor. In fact, water, containing lime, or much vegetable matter in solution, has more or less effect upon all kinds of cookery. Besides, it is highly injurious to the health of some persons.—*Am. Ag.*

EDITOR'S NOTE BOOK.

☞ It is stated in an Eastern paper that a vast many mechanics in New York who can no longer find employment, are determined to remove to the country and occupy grazing farms, which is an easy part of farming, and more productive than raising grain. The new demand for butter and cheese in the European market, is inducing Eastern farmers to make those articles in large quantities.

Scours in Sheep.—The Maine Farmer says that common soot from the back of a chimney, will cure this disease; also a teaspoonful of pulverized charcoal every two hours. An overdose does no harm.

☞A new mode of manufacturing gas for burning at little or no expense, has just been introduced into this country by the assignee of the U. S. of the patentees in England and France. A model stove is in operation in Philadelphia. The gas is manufactured from coal instead of rosin, and the same fire that warms the building manufactures the gas without additional expense.—*Farmer and Mechanic.*

Committe on Nurseries.—In a late letter Mr. Prince, of Flushing, N. Y., makes the following announcement: "We shall propose soon that a Committee of Investigation come from the West and visit all the Nurseries and report thereon, and we will pay $50 towards their expenses, in order that truth and not humbug may become universal."

Not a bad five year rotation of crops for the openings.—1st year, Corn. 2d. clover, mown. 3d. clover, pastured, and plowed once in fall for wheat. 4th. Wheat. 5th. Oats, barley, rye, or spring wheat. The corn crop to be heavily manured.

Or the following: 1st year, Corn. 2d. Barley, oats, or spring wheat. 3d. Clover. 4th. Clover. 5th. Wheat.

Cheese.—The duty on cheese in England, was 2½ cents per pound, formerly, but by the tariff last fall, new was reduced to 1 cent. The price averages in England, usually, according to quality, from 8½ to 13 cents per pound.

Acknowledgment.—We have received from Mr. W. Gilbert, of Lenawee County, the present of a cheese. Mr. G. keeps a dairy of thirty cows, the product of which is devoted chiefly to cheese-making. He puts into his cheese all the cream, and of course the article he produces is the opposite of that which has taken the appropriate title of "white oak." His cheeses weigh from 65 to 80 lbs. In the market, he finds himself at a disadvantage from having to encounter the question, "where was it made?" Michigan cheese being in bad repute among us. A few first rate cheese dairies would soon satisfy dealers that good cheese can be made even in Michigan.

Calico Corn.—We are inclined to think this a valuable variety for some uses. Its most peculiar characteristic appears to be the large proportion of starch contained in the kernel, and the deficiency of oil—properties which enable it to be ground fine, and bolted like wheat, but make it less serviceable than other varieties for fattening animals. A communication from A. W. Townsend, to the Farmers' Cabinet, which is published in the Patent Office Report of '44, states that 72 or 73 lbs. of this corn, when ground, gave 30 lbs. of superfine, and 20 lbs. of common flour, and 21 lbs. of bran. Bread made of this flour becomes light sooner than wheat, and in taste and color is so similar, that one not particularly noticing would pronounce it wheat. As to productiveness, it is merely said that as much can be raised of this as of other corn, the stalks frequently having two ears, and the ears generally as much on as other corn. From a little experiment of our own, however, we are led to infer that it is more than commonly productive.—We procured from the obliging editor of the Cabinet 12 kernels, which we planted last spring in six hills. All vegetated—but the cutworm destroyed three, and an accident other three, so that only six grew uninjured. These yielded 23 good sound ears and one nubbin. One stalk, which we kept with its burthen on it, bore six ears. The soil was not very richly manured, but was well cultivated, and had two dressings of unleached ashes—one, a spoonful thrown on the hill after planting, the other, a sprinkling over the whole ground after the last hoeing. The ears are not *very* large, but of fair size. In some instances, suckers produced two good ears—a circumstance we never noticed with any other variety. One hill of two kernels gave ten ears—The corn was planted about the middle of May, and was ripe before the middle of September.

The meal is to the full as white as superfine wheat flour.

Prince's Linnæan Botanic Garden & Nurseries,

FLUSHING, N. Y.

WM. R. PRINCE & Co., successors of Wm. Prince, and sole proprietors of his great collection of Fruit Trees, &c., will transmit their New Descriptive Catalogues, (36th edition,) with prices to post paid applicants—to purchasers gratis, and to others at $1 per set. They comprise, in addition to size, color, quality, &c., the *Glands and Blossoms of every Peach.* The specimen grounds contain 2000 varieties of fruits, and the trees sold are invaluable to new nurseries for their superior accuracy. A wholesale catalogue for Nurseries with reduced prices. Of Pear trees, 4000 can be supplied in a bearing state on Pear and Portugal Quince, and 25,000 of the usual size.

N. B. The public are cautioned against a deceptive use of our name and title by a man named Winter, and we refer them to our published exposition.

Fruit and Ornamental Trees.

THE subscribers respectfully solicit the attention of fruit growers and dealers in trees, to their large stock offered for sale the ensuing autumn and next spring, consisting in part of

FORTY THOUSAND APPLE TREES,

Of the most esteemed varieties, from four to eight feet high, at $12 to $20 per 100; and $100 to $150 per 1000. 8,000 trees of the Northern Spy, (one of the very best long keeping apples known,) five to seven feet high, 37½ cts. each, or $25 per 100; three to five feet high, 25 cts. each, or $18 per 100. 1,000 trees of the Early Joe, (a new and delicious summer apple: ripens Aug. and Sept.;) strong yearling trees 25 cts. each, or $2,50 per dozen. A number of select varieties are worked on *Paradise* stocks, adapting them to small gardens. These are one year from bud, of vigorous growth.

TWENTY THOUSAND PEAR TREES,

Of various sizes, from three to seven feet high, embracing upwards of 200 of the best varieties to be found. 6,000 of these are on quince stocks, (mainly one year from the bud, but very vigorous,) just right for training as *Dwarfs*, *Espaliers*, and *Pyramids*. A few hundred trees each of the Swan's Orange or Onondaga and the Belle of Brussels, (two unrivalled large rare fruits,) mostly strong yearlings, at $1 each.

FIFTEEN THOUSAND CHERRY TREES,

From four to nine feet high, of the finest sorts, 5,000 of them being 2 years old from the bud, with fine heads. Price $25 to $40 per 100. A few hundred fine trees can be supplied, budded on the *Cerasus mahaleb*, forming dwarf trees adapted to garden culture.

TWELVE THOUSAND PEACH TREES,

Vigorous and free from all diseases, of 25 best market sorts; at $12 to $18 per 100, and $100 to $150 per 1,000.

Also, a large stock of all the other hardy fruits, as well as

ORNAMENTAL TREES, SHRUBS, ROSES, &c., &c.,

At low rates by the quantity. The correctness of every article guarantied.

Orders promptly executed, and trees and plants packed for safe transmission to any part of the United States, Canada or Europe. Priced descriptive catalogues of Nursery and Green House departments sent gratis to post-paid applications.

Orders from the Western states should be forwarded immediately in order that we can ship the trees at the earliest moment they can safely be removed. Packages reach Buffalo in 6 hours from Rochester by Railroad, and are there promptly shipped by our agent, so as to avoid chances of delay.

Address ELLWANGER & BARRY.

Mount Hope Garden and Nurseries, Rochester, N. Y.
September 1, 1847.

Buffalo Nursery and Horticultural Garden.

THIS establishment now contains the largest stock of Fruit Trees, Ornamental Trees, and Shrubbery of size, for sale, ever offered in Western New York, or in the Western country. The stock of fine thrifty Apple Trees is now unusually large and fine. The assortment of choice and select Cherry and Peach Trees, is also very large, embracing a large number of the most valuable and noted varieties. Among his selection of Pear Trees, are some 20 very fine sorts worked on the Quince. Also, a very general assortment of the Plum, Quince, Apricot, Nectarine, Gooseberry, Currant, Raspberry, Strawberry, &c.

The assortment of Ornamental Trees and Shrubs, Flowering Plants, &c., is now extensive, including the most rare and new varieties.

About 200 varieties of the Rose, among them, 30 varieties of the Moss Rose; 35 varieties of Hybrid Perpetual Roses, all hardy and profuse bloomers. 16 varieties of the Peonie.

The descriptive catalogue of this establishment for 1847—8, a pamphlet of 60 pages, giving a full description of several hundred varieties of fruits, &c., will be forwarded to all post-paid applicants.

Trees and Plants packed in superior order; and all orders by mail or otherwise, will receive the same attention as though the person were personally present. B. HODGE.

Buffalo, Aug. 15, 1847.

Detroit Nursery and Garden.

THE subscribers having established a Nursery at Detroit, on the south side of the Chicago road, one mile from the City Hall, are now prepared to fill orders for Fruit and Ornamental Trees, and Shrubbery. We have on hand a choice collection of the most approved varieties of Apple, Pear, Plum, Cherry, Peach, Apricot, Nectarine and Quince Trees. Red and White Currants, Strawberries, Red and White Raspberries, Gooseberries, Grapes, &c. Horse-Chesnut, Mountain Ash, Snow-Ball, Lilac, Althea frutex, Roses, Peonies, and other ornamental trees, Shrubs and Herbaceous plants. We have a large lot of Dwarf Pears, consisting of about twenty of the most choice varieties of early and late Pears; they will come into bearing from one to two years after transplanting. All orders left at the Nursery, or at the store of John Palmer & Co., No. 108 Jefferson Avenue, or addressed to the subscribers at Detroit, will be punctually attended to.

HOLMES & HASTINGS.

Detroit, August 9 h, 1847.

Market Intelligence.

DETROIT, Oct. 6, 1847.

Happily for farmers and for the country, especially in view of the short crop harvested by many, the flour market has continued well sustained, the price here bearing a favorable ratio with that in the Atlantic cities. This is due to the limited supply, extending little beyond the demand for home consumption. The market has not (until to-day) been stimulated by news from abroad, for so far as that has operated, the accounts of full harvests in Europe, and of failures among the most extensive produce dealers, would have had a depressing tendency.

On the 4th inst., the Hibernia arrived at Boston, bringing news of an advance in wheat of 5s (sterling) per quarter, in flour of 3s @ 4s, with brisk demand. Flour at Liverpool 28s. 6d. @ 30s.—London, 29s. No satisfactory cause is assigned for the rise. In consequence of this news, holders of lots advanced their prices from 12½ @ 25c. per bbl., but the actual sales are as yet but little higher than previous rates. We quote $4,70 @ $4,72 from wagons. Wheat, 90c. at city mills; Corn, 40c., Barley (at breweries) 37½c. for 50 lbs.; Oats, 20c.

NEW YORK, Oct. 2.

Flour, new Western, $5.62@5,75; old, $5,50 @ 5,69. Since the receipt of the foreign news, flour is without marked change, but holders ask a little more. Genesee wheat, 128c. Ohio cheese, 6½c. Herkimer, 7½c.

In Buffalo, the prices asked by holders of flour have advanced since the news, from $5 and 5,06½ to $5,50.

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MICHIGAN FARMER.

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PUBLISHED BY WILLIAMS AND HURLBUT, DETROIT.

H. HURLBUT, EDITOR.

TERMS.—One copy for 50 cents—Five copies for $2—Eight copies for $3—and at this last rate for any larger number; payable in advance. Subscriptions commence with the volume. Letters containing remittances in current bank bills may be sent at the risk and expense of the publishers.

PREMIUMS.—Any person sending $1, post paid, shall receive two copies of Volume V., and a copy of Volume II or IV, at his option.

A remittance of $5 shall entitle the sender to twelve copies of Volume V, and one copy of Volume II and IV each; or thirteen copies of Volume V, and a copy of Volume IV. The premiums will be sent by mail unless otherwise ordered, and will be subject only to newspaper postage.

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